A Portland Girl at the Chafing Dish.

Oyster Shortcake

THERE is no more unique and delicious way of preparing oysters than the following, says The Delineator for September.

Make a soft, smooth shortcake dough with baking powder, using milk instead of water. Bake in thinner layers than you would for the regular fruit shortcake, and split and butter generously as soon as baked. While the cake is baking scald the liquor that you have drained from a quart of oysters, and in another saucepan heat a cupful of milk and half a cupful of cream. Just as this mixture begins to boil, add a tablespoonful of butter and a tablespoonful of flour that have previously been rubbed together, and stir until it becomes smooth and thick. Now, turn to the scalding oyster liquor, and, having skimmed it carefully, add a tablespoonful of butter, some salt and pepper, and, finally the oysters. Let them stay but a few minutes only; then remove them; cover the layers of short cake with them; place the two layers together, one on top of the other, and pour the hot sauce over all. Serve immediately, that it may have no time in which to cool.

Apples in Red Jelly

Take six good-sized apples and core them. Put two cloves into each apple and as much granulated sugar as it will hold. Place them in a baking pan without touching, and add a cupful of water, or more, as you think fit. Look at them often and try to keep them whole. When done, take out carefully and place in a dish. Strain the syrup they were cooked in and put in another saucepan, with a little gelatine (dissolved) and a few drops of red coloring. Boil till quite clear and then put around apples. Set away to cool till supper time.—Tommy Atkins in Boston Globe.

A Wholesome Dessert.

This pudding of Indian meal and apples will be likely to prove popular with the children and it will also be a very wholesome dessert for them:

Indian and Apple Pudding—Boil 1 quart of milk in a double boiler and pour gradually over ⅛ cup of Indian meal. Pour back into the boiler again and cook one-half hour, stirring quite often. Then add ½ cup molasses, 2 tablespoons butter, ½ teaspoon salt, ½ teaspoon ginger and dash of nutmeg and 2 cups apples chopped fine. Pour all into a buttered pudding dish and bake in moderately hot oven for two nours. To be eaten with sugar and cream or rich milk.

A Portland Girl at the Chafing Dish

by

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Portland, Oregon

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To my friends with whom I have spent many pleasant evenings around the chafing dish, and to your friends, in the hope that with it you may please them well, this little book is dedicated.

INTRODUCTION.

Printed guides to chafing-dish cookery are numerous, but this one has a claim to distinction. The majority of its recipes are now published for the first time, and the others are amended copies of formulae which have attained popularity. Among the hitherto unpublished recipes are those for Mussels à la Portland, Scallop of Shad Roe, Turkey Avec Marrons, Chile Con Carne, and Wall Street Clams. If the prescribed ingredients of these dishes are cooked strictly as directed, the results will surely justify the author's claim, that even in the crowded field of chafing-dish cook books there is a place for this Portland publication.

"What does cookery mean? It means the knowledge of Medea, and of Circe, and of Calypso, and of Helen, and of Rebekah, and of the Queen of Sheba. It means the knowledge of all herbs, and fruits, and balms, and spices, and of all that is healing and sweet in groves and savory in meat. It means carefulness and inventiveness, watchfulness, willingness, and readiness of appliances. It means the economy of your great-grandmother, and the science of modern chemistry, and French art, and Arabian hospitality. It means, in fine, that you are to see imperatively that every one has something good to eat." — RUSKIN.

CONTENTS.

	PAGE
Pepper Roast	7
Creamed Oysters	8
Oysters à la Newberg	9
Stewed Oysters	10
Wall Street Clams	11
Clam Sauce on Toast	12
Clatsop Crab	13
Lobster à la Newberg	14
Lobster	15
Mussels with Terrapin Sauce	16
Mussels à la Portland	17
Frogs à la Poulette	18
Scallop of Shad Roe	19
Scotch Woodcock	20
Venison with Currant Jelly	21
Chicken Terrapin	23
Italian Spaghetti	22
Chicken with Mushrooms	24
Sweetbreads and Mushrooms	25
Fricassee of Sweetbreads and Mushrooms	26
Turkey Avec Marrons	27
Sliced Mutton	28
Mutton with Terrapin Sauce	29
Sliced Beef with Tomato Sauce	30
Chipped Beef	31
Eggs à la Buerre Noir	32
Eggs à L'Andalouse	33
Eggs with Macaroni	34
Chile Con Carne	35
Welsh Rarebit	36
Welsh Rarebit	37
Boston Brown Bread	38

"Temperance is the love of health — or the inability to eat or drink much."

— La Rochefoucauld.

PEPPER ROAST.

1 pint of oysters.
1 teaspoonful of butter.
10 drops of Tabasco sauce.
½ tablespoonful Worcestershire sauce.
5 tablespoonfuls of catsup.
Dash of paprika.

Put the butter in the chafing dish; when melted add the other ingredients for the sauce; when this boils, add the oysters, and cook until the edges curl. Serve hot on crackers.

Note—A green Bell pepper sliced improves it.

CREAMED OYSTERS.

1 quart of oysters.
1 pint of cream.
1 tablespoonful of butter.
2 teaspoonfuls of cornstarch.

Put the butter and cream in the chafing dish and when boiling hot add the cornstarch dissolved in a little milk. Let it boil three minutes, season, and add the oysters, which have been well drained. Cook until heated through, and serve.

Some prefer a little Madeira or sherry. All wine should be put in the very last thing, and not allowed to boil.

OYSTERS À LA NEWBERG.

1 quart of oysters, well drained.
2 tablespoonfuls of butter.
1 cup of cream.
Wineglass of sherry or Madeira.
Yolks of two eggs, well beaten.

Put the oysters in the chafing dish with butter, pepper and salt; when the oysters begin to curl, add cream and eggs. Bring to a boil, and add wine just before serving.

STEWED OYSTERS.

1 pint of oysters.
1 tablespoonful of butter.
1 pint of boiling water or juice.
1 pint of cream.
1 gill of bread crumbs.
Salt and pepper.

Put the bread crumbs in the water or juice, and stew for five minutes; then add oysters, and in ten minutes the other ingredients. Boil up once and serve.

WALL STREET CLAMS.

3 pints of Little Neck clams.
1 pint of cream.
1 cup of milk.
2 large green Bell peppers.
1 large or two medium onions.
2 tablespoonfuls of butter.
Salt to taste.

Boil the onion and peppers, each finely shredded, with a cup of milk. This should simmer until tender. (This may be prepared beforehand.) Put all together in the chafing dish, and boil for five minutes. Add enough bread crumbs to make it the consistency of a sauce. Use more peppers if desired; it should be quite hot.

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CLAM SAUCE ON TOAST.

Chop fine twenty clams.
A teaspoonful of the clam liquor.
Butter the size of an egg.
Dash of Tabasco sauce.
Dessertspoonful of lemon juice.
Salt to taste.

Stew the butter and liquor together in the chafing dish; add the clams and cook eight minutes, stirring constantly; add lemon juice, Tabasco and salt. Let the whole come to a boil, and pour over the hot slices of toast.

Oysters may be done in the same way.

CLATSOP CRABS.

Meat of five boiled crabs, picked fine.
½ teacupful of butter.
½ teacupful of cream.
½ teacupful of bread crumbs,
Small teaspoonful of dry mustard.
Yolks of two eggs.
Salt, black and cayenne pepper.

Mix the mustard with butter, and heat it with cream in the chafing dish. Add very gradually the beaten yolks of the eggs, the bread crumbs and seasoning; lastly, the crab meat. Cook eight minutes.

LOBSTER À LA NEWBERG.

1 lobster, 3½ or 4 pounds.
1 gill sherry.
1 pint of cream.
1 tablespoonful of butter.
1 tablespoonful of brandy.
Yolks of four eggs.
Cayenne, salt, and a pinch of mace.

Cut the lobster meat in small pieces and put in the chafing dish with butter, cream and seasoning; when hot, add the yolks of the eggs, which have been well beaten; let this come to a boil, adding the sherry and brandy the last thing.

LOBSTER.

1 cold boiled lobster, picked apart.
½ cup butter.
4 tablespoonfuls of cracker crumbs.
Yolks of three hard-boiled eggs.
Yolk of one raw egg.
Coffeespoonful of dry mustard.
Salt, black and cayenne pepper.
Teacupful of rich milk; or, better, half cream.

Mix the butter, yolks of the hard-boiled eggs and seasoning to a smooth paste. Heat in the chafing dish, and add gradually the milk and raw egg; then cracker crumbs and lobster. Stir constantly until thoroughly heated, and serve.

Note—The eggs should be perfectly cold before being mashed, or they will not cream well with the butter.

MUSSELS WITH TERRAPIN SAUCE.

2 pounds of mussels.
Yolks of six hard-boiled eggs.
Two-thirds of a cup of butter.
1 gill of sherry.
1 gill of cream.
Salt and cayenne.
Saltspoonful of dry mustard.

Rub the yolks of the eggs to a paste; add the cream and seasonings, stirring this in the chafing dish until hot, but do not boil. Add the mussels and, when ready to serve, the wine. The mussels are prepared the same as in Mussels à la Portland.

MUSSELS À LA PORTLAND.

Three pounds of mussels which have been carefully washed and all seaweed removed. Put in a large kettle with a quarter of a cup of boiling water, or just enough to cover the bottom of the kettle. Add a sprig of parsley, teaspoonful of salt, and a clove of garlic. Put over a very hot fire and when well open remove and separate from the shells. When ready to use, drain off most of their liquor.

1 small teacup of butter.
2 tablespoonfuls of flour.
1 pint of cream.
1 small wineglass of Madeira.
Salt and paprika to taste.

Heat the cream in the chafing dish, and add the flour creamed with the butter. Stir until thick, season, and add the mussels. Cook until well heated, and add the wine before serving.

FROGS À LA POULETTE.

1 cup of butter (scant).

1 tablespoonful of flour creamed with 1 teaspoonful of the cup of butter.

½ cup of cream.

1 tumbler of sherry.

Salt and pepper to taste.

Dash of lemon juice.

Put the butter in the chafing dish, and fry the frogs' legs until tender; add the cream, creamed butter and flour, and season. Let boil, and add lemon juice and sherry before serving.

SCALLOP OF SHAD ROE.

3 large roes.
1 cup of drawn-butter sauce.
Yolk of four hard-boiled eggs.
1 tablespoonful of anchovy paste.
1 teaspoonful of minced parsley.
Juice of half a lemon.
¾ cup of bread crumbs.
Salt and paprika.

Put in the chafing dish the drawn butter and the eggs, that have been very smoothly mashed with the seasoning; let the roe cook in this well, stirring constantly, and add the bread crumbs lastly.

To prepare the roe, drop into boiling salted water and boil hard for 15 minutes. Remove and plunge into cold water, drain, and take off the skin. Break them up with the back of a wooden spoon. When ready they should be a granulated heap.

SCOTCH WOODCOCK.

1 pint of cream.
2 teaspoonfuls of cornstarch.
1 tablespoonful of anchovy paste.
6 hard-boiled eggs.
Salt and pepper to taste.

Make in the chafing dish a cream sauce, and season; mix the anchovy paste well with this, and add the eggs, which have been previously well chopped. Serve like Welsh rarebit, on toast or crackers.

VENISON WITH CURRANT JELLY.

Two pounds of venison steaks. (Taken from the loin is preferred; if from any other part, it should be well pounded before using.)

Broil this over a quick fire, slightly.

1 cupful of butter.

1 cupful of currant jelly.

Two-thirds of a cup of port.

Salt and cayenne to taste.

Mix butter and jelly together in the chafing dish, with seasoning. Stir in two teaspoonfuls of cornstarch, that have been dissolved in a little water, after the butter and jelly is very hot. When the sauce is smooth, lay in the steaks, turning several times until hot. Add port, and let simmer two minutes before serving.

ITALIAN SPAGHETTI.

¼ pound of spaghetti.
2 tablespoonfuls of butter.
1 small onion.
1 tablespoonful of flour.
1 cup strained tomatoes.
2 tablespoonfuls of Parmesan cheese.
Double the quantity of other kinds are used.

Cook the spaghetti twenty minutes in hot salted water, pour cold water over, and drain.

To make the sauce, put the butter and finely shredded onion together in the chafing dish and fry to a light brown, stir in the flour and mix smooth; add the tomato juice. Let this heat well before adding the cheese, and finally the spaghetti, when the cheese is melted.

The spaghetti and tomatoes should be prepared beforehand.

CHICKEN TERRAPIN.

3 hard-boiled eggs.
1 tablespoonful of flour.
1 cup butter.
½ cup cream.
1 gill sherry.
Pinch of mace.
Salt and pepper to taste.

To one quart of chicken meat, cut in dice.

Heat the cream in the chafing dish, then add the following ingredients, which have been rubbed together: Butter, flour, seasoning, and yolks of the hard-boiled eggs, which have been previously made into a smooth paste. When the sauce is thoroughly mixed, add the chicken and the finely chopped whites of the eggs. Stir constantly until it boils, adding the sherry before serving.

CHICKEN WITH MUSHROOMS.

1 large cooked chicken, cut in small pieces.

1 can mushrooms.

Teacupful of cream.

Yolks of three eggs.

½ teacupful of butter.

Teacupful of chicken broth.

2 teaspoonfuls cornstarch.

Salt and paprika to taste.

Put cream and broth in the chafing dish; when heated add the butter, in which cornstarch has been mixed; add gradually the beaten yolks of the eggs. When a smooth sauce, stir in the chicken meat, the mushrooms, which have been well drained, and the seasoning. Serve on toast.

Turkey can be used in the place of chicken.

SWEETBREADS AND MUSHROOMS.

Two pairs of sweetbreads, which have been parboiled and plunged into cold water. Cut in pieces the size of a walnut.

One pint of cream, thickened with two teaspoonfuls of cornstarch, rubbed in one-half teacup of butter. Salt and pepper to taste, and a pinch of mace. Add mushrooms, which have been drained and sliced, and the sweetbreads; when thoroughly heated add a gill of sherry or Madeira, and let simmer a few minutes.

FRICASSEE OF SWEETBREADS AND MUSHROOMS.

2 pairs of sweetbreads.

2 cups veal stock, very strong, and spiced with mace and cloves.

1 onion.

½ cup of butter.

1 pint of mushrooms.

1 glass brown sherry.

Salt and pepper to taste.

Parboil and bleach the sweetbreads. Fry the sliced onion to a nice brown in half the butter, remove them, adding the remainder of the butter to that already in the chafing dish. When hissing hot, put in the sliced sweetbreads, which have been rolled in flour; turn over and over in the dish; fry three minutes. Add the mushrooms, onion, veal stock, and thicken with browned flour, stirring in a glassful of brown sherry before serving. Season to taste with pepper and salt.

TURKEY AVEC MARRONS.

1 pound French chestnuts.
1½ pounds cold turkey, cut in dice.
1 pint of milk.
2 tablespoonfuls of butter.
2 tablespoonfuls of flour.
Wineglass of Madeira.
Dash of paprika. Salt to taste.

Boil the chestnuts till they crack, remove from shells, mince, and cover with Madeira for two hours.

Put butter in the chafing dish, add turkey, milk and flour, which has been mixed in the milk. Season, let boil, add chestnuts and wine, and cook two minutes more.

SLICED MUTTON.

Thin slices of underdone mutton.
½ teacup of made or of dish gravy.
Yolks of two hard-boiled eggs.
Tablespoonful Worcestershire sauce.
½ cup currant jelly.
Coffeespoonful dry mustard.
1 gill of Port.
Salt and cayenne to taste.

Cream butter, mustard and yolks together, and mix with the gravy in the chafing dish. Add jelly, Worcestershire sauce, salt and pepper; when hot, lay in the slices of mutton and heat thoroughly before adding the wine. Serve in three minutes.

This is so good that we recommend doubling the rule.

MUTTON WITH TERRAPIN SAUCE.

2 cupfuls of cold mutton, cut in dice.
1 cupful butter.
3 hard-boiled eggs.
Wineglass of sherry.
Coffeespoonful dry mustard.
Salt, cayenne and celery salt to season.

Beat the butter, yolks and mustard together smooth, and put in the chafing dish with salt and pepper, adding the whites of eggs cut in fine pieces; lastly, the mutton and wine. Cook five minutes, and serve very hot.

SLICED BEEF WITH TOMATO SAUCE.

6 slices underdone beef.
6 tablespoonfuls stewed tomatoes.
½ teacup of gravy.
Onion, finely shredded.
3 tablespoonfuls of butter.
1 tablespoonful tomato catsup.
1 tablespoonful Worcestershire sauce.
1 teaspoonful French mustard.
Salt and cayenne to taste.

Put butter in the chafing dish with the onion and stew a few minutes; add everything but the meat, and when a smooth sauce lay in the beef. Heat through and serve.

By adding a teaspoonful of curry, this may be made a curried beef.

CHIPPED BEEF.

2 tablespoonfuls of butter.
1 tablespoonful of flour.
1½ pounds of chipped beef.
1 pint of new milk.

Put the butter in the chafing dish, and, adding the beef, let brown for about ten minutes. Add the milk and allow to boil up once. Serve hot on crackers.

EGGS À LA BEURRE NOIR.

Melt six tablespoonfuls of butter for six eggs. Break the eggs in a saucer, and when the butter in the chafing dish is hot slip in the eggs. When the whites are nearly set, baste the eggs with a little hot butter, sprinkle with salt and cayenne, and remove to a hot plate. Add three tablespoonfuls of butter to that in the chafing dish, heat, and add three tablespoonfuls of Tarragon vinegar, and let come to a boil. Pour the sauce over the eggs, and serve very hot.

EGGS À L'ANDALOUSE.

1 pint strained tomatoes, which have been cooked.

2 sweet peppers chopped fine.

6 eggs.

2 tablespoonfuls of butter.

1 medium orion chopped fine.

Salt, white pepper, and celery salt to taste.

Melt the butter in the chafing dish, and fry peppers and onion to a light brown. Add the tomatoes, and when hot, stir in the six whole eggs, beaten slightly, or the beaten yolks of ten if preferred. Season to taste. It is impossible to give the right proportion. Cook until the eggs set, and serve on toast or crackers.

EGGS WITH MACARONI.

½ teacupful of cold boiled macaroni.

2 tablespoonfuls of canned mushrooms, cut in fine slices.

4 eggs.

Butter the size of an egg.

½ teacupful of milk.

2 teaspoonfuls of minced parsley.

Salt to taste.

Heat the milk in the chafing dish; add the butter, and, when heated, the eggs, which have been mixed; then the macaroni, mushrooms, salt, and, lastly, the parsley. Stir over boiling water pan for six or eight minutes.

CHILI CON CARNE.

3 pounds best round steak.

1 pint California ripe olives.

12 large Chili peppers.

1 pint beef stock.

½ pound seeded raisins.

2 tablespoonfuls of flour, mixed with three tablespoonfuls of olive oil.

Wineglass of brandy.

Steam the steak until tender, and cut in dice, rejecting all fat. Remove seeds from the Chili peppers, throw them in boiling water, and cook an hour. Scrape from the skin all the red substance, and, with a clove of garlic, make this into a smooth paste. Cover the olives with this dressing, a cup of olive oil and the juice of two lemons. This is better to stand twenty-four hours.

Put in the chafing dish the beef stock, olives with their dressing, raisins and meat. Let boil for fifteen minutes, then add thickening and a wineglass of brandy. Salt to taste.

WELSH RAREBIT.

1 pound fresh cream American cheese.
Butter the size of a walnut.
2 saltspoonfuls of mustard.
2 even saltspoons of salt.
1 teaspoonful Worcestershire sauce.
Sherryglass of ale or beer.
Red pepper, and, if preferred hot, a dash of Tabasco sauce.

Rub the chafing dish lightly with a clove of garlic or a piece of onion. Put in the butter, and when melted add cheese and seasoning. Mash smooth, adding the beer from time to time. When creamy and smooth, serve on toast or crackers.

Some cheese requires more and some less beer than that given in the recipe. The proportion is about right for a mild cheese.

WELSH RAREBIT NO. 2.

1 pound of cheese.
½ cup of cream.
4 eggs.
Tablespoonful of butter.
10 drops of Tabasco sauce.

Put the butter in the chafing dish; add the cheese, cut in small pieces, cream and seasoning. Stir constantly until smooth. Add the eggs, which have been well beaten; let boil and serve.

BOSTON BROWN BREAD.

3 cups of cold water.

1 cup of New Orleans molasses.

2 cups yellow cornmeal.

1 cup rye flour or meal.

1 cup white flour.

1 teaspoonful salt.

1 heaping teaspoonful of soda, sifted in with the flour.

1 cup of seeded raisins, floured.

Steam for two hours and a half, and bake in the oven for half an hour.

This is a delicious addition for chafing-dish suppers.

PRESS OF F. W. BALTES AND COMPANY.

WEIGHTS AND MEASURES

1 cup, medium size	½ pt. or ½ lb.
4 cups, medium size, of flour	1 lb.
1 pint of flour	½ lb.
2 cups of granulated sugar	1 lb.
2 heaping cups of powdered sugar	1 lb.
2 cups of butter	1 lb.
2 tablespoons of liquid	1 oz.
8 teaspoons of liquid	1 oz.
1 gill of liquid	4 ozs.
1 pint of liquid	16 ozs.